

Nut butter Muffins

Preheat your oven to 350 degrees and line a muffin tin with paper cups or grease. Drain and rinse one can of chickpeas and pour into a food processor. Add two eggs, ½ cup nut butter, 1 tsp vanilla extract, 1/3 cup brown sugar, ½ tsp of baking soda and a pinch of salt. Blend until smooth. Remove blade and stir in by hand ½ cup each chocolate chips and gluten free oats and 1/3 cup dried cranberries. Portion out into muffin tin and bake about 16-18 minutes